

**2-301.15 Where to Wash.**

Food employees shall clean their hands in a handwashing lavatory or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

**5-203.13 Service Sink.**

At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

**6-501.15 Cleaning Maintenance Tools, Preventing Contamination.\***

Food preparation sinks, handwashing lavatories, and warewashing equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

**6-301.13 Handwashing Aids and Devices, Use Restrictions.**

A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing lavatory as specified in §§ 6-301.11, 6-301.12, and 5-501.16(C).

**6-501.16 Drying Mops.**

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

**6-501.113 Storing Maintenance Tools.**

Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:

(A) Stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles; and

(B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

# Janitorial Stations

All food handling facilities must have a janitorial station for general clean up activities. A janitorial station includes a mopsink area for storing necessary floor cleaning equipment and janitorial items. Include either a service sink or a curbed cleaning facility. Connect the basin or sink with a drain to the sanitary sewer. Provide hot and cold water, under pressure, with a mixing faucet and approved backflow protection. For ease of mopwater disposal, a floor mounted mopsink is recommended.

The walls adjacent to a janitorial station must be non-absorbent. The use of FRP (see Walls) is recommended. If ceramic tile is used, grout joints must be minimal and impregnated with waterproofing materials, due to the high humidity and potential to grow mold and mildew.

Janitorial stations should be conveniently placed for maintaining food service areas and should be separate from the food preparation and food storage areas. The janitorial basin or sink must be accessible for use during food service operations. More than one janitorial station may be necessary, depending on the size of the operation.

Other stationary equipment, such as water softeners or water filter systems may not obstruct the mop basin or sink. Hoses must be stored on hangers, and not in the sink.

Allow for space adjacent to the mop sink for storage of mop buckets. Install heavy-duty mop hooks that can support wet mops over the janitorial sink so that wet mops may drip dry into the sink basin.

Place chemical dispensing systems so they do not interfere with maintenance equipment storage or use. Install a separate water line for chemical cleaning systems and include appropriate backflow protection.

It is recommended that water heaters not be located over the mop basin, as doing so will limit the size and accessibility of the water heater, and it will not provide adequate clearance (80 inches) for the storage of wet mops.